

LE LEVANT

DETAILS OF INSPECTION VIOLATIONS - February 05th,2003

<u>NO.</u>	<u>LOCATION</u>	<u>ACTION</u>	<u>WHO</u>
1)	<u>GALLEY GENERAL</u>		
	AN ACCUMULATION OF GREASE RESIDUE AND DUST WAS NOTED ON THE SURFACE OF SEVERAL PIECES EQUIPMENT	DONE IN ST THOMAS THE GOOD PRODUCT IS PLACED DEFINITELY THE DAY CLEANER WILL NOT USE ANY MORE "LIME AWAY" WHICH WAS THE REASON OF THE GREASE RESIDUE. PERMANENT CHECK WILL BE DONE.	CHIEF COOK
2)	<u>GALLEY GENERAL</u>		
	TWO CUTTING BOARDS WERE SCRATCHED AND PITTED.	COMPLETE NEW SET HAS BEEN ORDERED AND DELIVERED ON BOARD THE 02.08.03	HOTEL MANAGER
3)	<u>PROVISIONS</u>		
	SEVERAL CASES OF BOTTLED WATER WERE STORED ON THE DECK	A PALETT HAS BEEN ORDERED AND WILL BE PLACE ON THE NEXT 02.28.03 TO AVOID BOTTLES DIRECTLY ON THE DECK	HOTEL MANAGER
4)	<u>GRAND SALON BAR</u>		
	THE HAND WASH STATION WAS LOCATED IN THE PANTRY WITHIN 8 METERS, BUT THE WORKER IN THIS STATION MUST PASS THROUGH A CLOSED DOOR TO ACCESS IT THE STAFF IS USING A WATER BASE GEL SANITIZER TO CLEAN HANDS IN THE INTERIM	THE TECHNICAL DIRECTOR HAS BEEN INFORMED. WE WILL SEND YOU COPY OF HIS ANSWER ADRESSED TO USPHS.	CAPTAIN
5)	<u>CORRECTIVE ACTION STATEMENT</u>		
	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3-5 POINTS) WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.	TECHNICAL DIRECTOR WILL BE INFORM BEFORE THE 02.20.03	CAPTAIN

Captain Roger VAN DAMME